COOKING COMICALLY

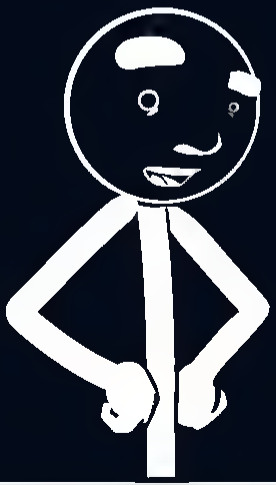
IT'S EASY TO REHEAT

IT'S GOOD FOR LUNCH OR DINNER

IT'S TRANSPORTABLE

IT'S VERSATILE

AND MOST IMPORTANTLY...



IT'S SO DELICIOUS THAT THE ONLY REASON YOU HAVE LEFTOVERS IN THE FIRST PLACE IS BECAUSE YOU COULDN'T POSSIBLY FIT ANY MORE OF IT IN YOUR STOMACH WITHOUT SEVERE PHYSICAL REPERCUSSIONS

Chicken à la Duke

A kickass dinner... chicken probably included as well

Difficulty

Almost as easy as reheating it the next day

By TheRCapps

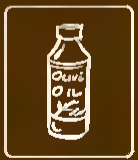
Ingredients

Stage One

Chicken Breasts
2

Salt
Dash

Pepper
Dash



Olive Oil
1 Tbsp 15ml

Stage Two

Butter

½ Cup 115g

Red Bell Pepper

1

Onion

¼

STAGE THREE

All-Purpose Flour

½ Cup 60g

Pepper

1 tsp 2g

Salt

½ tsp 2g

STAGE FOUR

Milk

1½ Cup 350ml

Chicken Broth

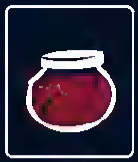
1¼ Cups 300ml

STAGE FIVE

STAGE FIVE

Diced Green Chilies in juice

~¼ Cup 60ml



Pimento Pepper

2oz 60g

Peas

¼ Cup 40g

STAGE SIX

Toast, Noodles or Rice

up to you

FIRST UP

STAGE ONE
Chicken Breasts
2
USE THE AWESOME KNIFE YOUR AWESOME GIRLFRIEND GOT YOU FOR YOUR BIRTHDAY TO SLICE UP YOUR CHICKEN

Salt
Dash
Pepper
Dash
Olive Oil
1Tbsp 15ml
AND COOK IT
MEANWHILE CHOP UP THE PEPPER AND ONION

STAGE TWO

Butter
½ Cup 115g

Red Bell Pepper
1

Onion
¼

DROP THE CHOPPINGS INTO A PAN WITH YOUR BUTTER AND SET TO MEDIUM-HIGH HEAT

SAUTÉ THE PEPPER AND ONION IN BUTTER FOR ABOUT 5 MINUTES

STAGE THREE

All-Purpose Flour

½ Cup 60g

Pepper

1 Tsp 2g

Salt

½ Tsp 2g

ADD IN THE FLOUR, PEPPER AND SALT

MIX WELL AND COOK UNTIL THICK AND BUBBLY

STAGE FOUR

Milk

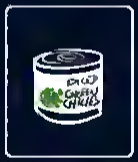
1½ Cup 350ml

Chicken Broth

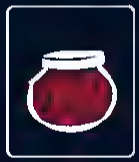
1¼ Cups 300ml

CONTINUE STIRRING AND COOKING FOR ABOUT A MINUTE OR UNTIL THE MIXTURE IS CREAMY

STAGE FIVE

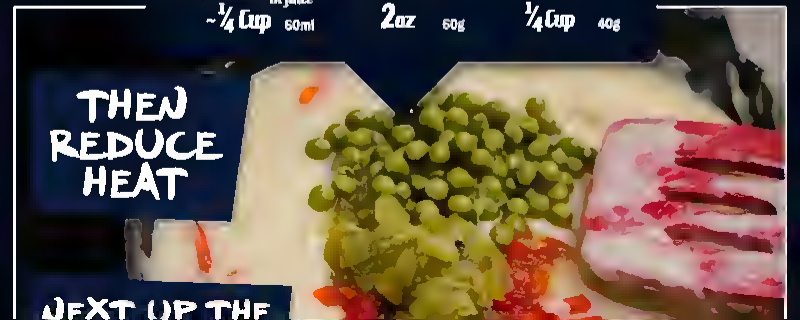


Diced Green Chilies in juice
~¼ Cup 60ml



Pimento Pepper
2oz 60g

Peas
¼ Cup 40g



PIMENTO, GREEN CHILIES AND PEAS ARE ADDED
OH YEAH...
DON'T FORGET THE COOKED CHICKEN...
THEN MIX ALL THAT IN AND HEAT IT

STAGE SIX

Toast, Noodles or Rice

up to you

THE NOTES

- But, I recommend toast.

I THINK THE FLAVOR OF A GOOD TOASTED BREAD COMPLIMENTS THE DISH A LITTLE BETTER THAN NOODLES OR RICE

- AS STATED IN THE OPENING, THIS IS REALLY GREAT FOR LEFTOVERS. JUST TOSS IT IN THE MICROWAVE, TOAST A PIECE OF BREAD AND YOU'RE READY TO GO

- THIS RECIPE IS PRETTY ADJUSTABLE. FEEL FREE TO USE MUSHROOMS AND SHERRY LIKE THE TRADITIONAL CHICKEN A LA KING CALLS FOR, OR USE WHATEVER PEPPERS OR VEGGIES YOU LIKE.

- CHECK OUT COOKINGCOMICALLY.COM FOR A BACKLOG OF ALL MY OLDER RECIPES (AND A PHYSICAL COOKBOOK) FROM BEFORE I WAS ON WEBTOONS

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON
patreon.com/cookingcomically